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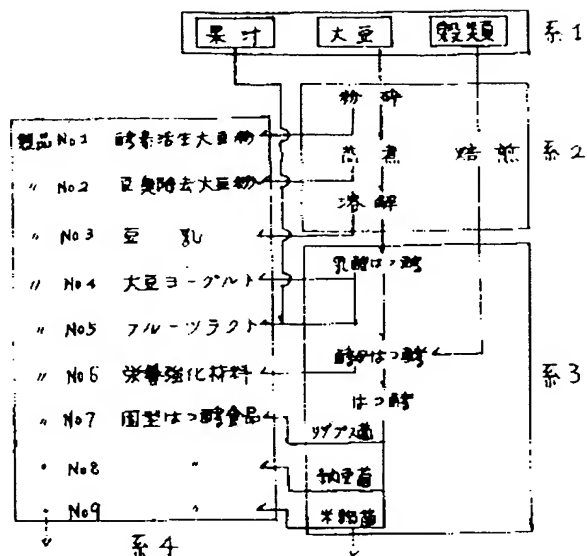
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APPLICANT : FUJI SYST:KK;

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TITLE : CHAIN FOOD PREPARING SYSTEM
FROM GRAIN



ABSTRACT : PURPOSE: To make it possible to carry out the diversified small-quantity production efficiently, by obtaining products from grains in the respective steps in chains in the process.

CONSTITUTION: Pulverized soybean flour is of fine particles, has a high-degree of enzymic activity and is usable for baking bread and preparing noodles. (product No.1). The resultant product is steamed at ordinary pressure to remove the soybean smell and give a substitute for a skim milk powder (product No.2). The product No.2 is then dissolved in hot water to give a soybean milk (product No.3). The product No.3 is fermented with lactic acid bacteria to afford a soybean yogurt (product No.4). The product No.4 is mixed with a fruit juice to give a fruit lact (yogurt) (product No.5). A yeast is added to the product No.4 and multiplied to give a nutrient enriching material for another food (product No.6). The undried product No.6 is mixed with roasted grains, and *Rhizopus oligosporus* is multiplied in the resultant mixture to give a solid fermented food (product No.7). Inoculation with *Bacillus natto* provides fermented grains and soybeans (product No.8), and that of rice KOJI molds provides a KOJI for MISO (product No.9).

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